



# WAPISA

## PINOT NOIR 2020

### VINTAGE NOTES

**WINERY INFORMATION:** Located in San Javier, Rio Negro, Patagonia, Argentina, Wapisa is just 25 miles from the Atlantic ocean and is the only winery that exists in this unique coastal terroir. Our vineyard “Finca Los Acantilados” is an estate that stands out for its lime clay soils, good acidity and little organic matter. The terroir is complemented by the outstanding thermal amplitude, highlighted by cool maritime breezes that sweep over the vineyards at night, leading to balanced and fruity wines with a touch of salinity and a delicate varietal expression. As Master of Wine Tim Atkin stated, this is “the new Argentina.”

**LABEL NOTES:** “Wapisa” is the indigenous Patagonian word for “whale.” Not only do whales frequent the nearby coast of our vineyards, but a local legend talks of a Wapisa that actually lived on land. Our wines, like the Wapisa, are an expression not just of their soils but of the nearby ocean as well.

**FERMENTATION:** Cold pre-maceration takes place between 6° and 8°C for five days to extract color and aromas. Fermented in stainless steel tanks for approximately 8 days at 26°C. 100% malolactic fermentation.

**COLOR:** Bright Ruby Red

**TASTING NOTES:** Aromas of strawberries and fresh raspberries, with notes of rose petals and cherries. On the palate is fresh and delicate, with firm tannins of silky texture.

**VINTAGE** 2020

**WINEMAKER** Fabian Valenzuela

**WINERY** Fincas Patonicas

**VINEYARDS** Los Acantilados Estate

**VARIETAL** 100% Pinot Noir

**AVG. VINEYARD ALTITUDE** 328 feet

**SUSTAINABLY FARMED** 100%

**HARVEST METHOD** By Hand

**AGING** 8 months in oak barrels

**ALCOHOL** 12.3%

**TOTAL PRODUCTION** 5,000 Cases

**RESIDUAL SUGAR** 1.80 g/L

**ACIDITY** TA of 5.20 g/L, pH of 3.59

**UPC** 852282002230

# 93pts

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Vino del Sol's wineries are all estate-grown, sustainably-farmed, and family-owned.